

PATENT

Atty Docket No. 55261

Express Mail Label No. EL759817822US

What is claimed is:

1. A method for stabilizing bran comprising:
 - (a) adding an amount of bran to an amount of water to form a hydrated bran composition;
 - 5 (b) heating said bran composition to between about 40° F and 211° F;
 - (c) adding an amount of base to said bran composition in an amount sufficient to have an initial pH ranging between about 7.5 and about 14.0, with said base contacting said bran composition for between about 0.1 minutes and about 90 minutes to thereby saponify fats in said bran; and,
 - 10 (d) separating the remaining water from said bran.
2. The method for stabilizing bran of Claim 1, comprising adding an amount of acid to said bran composition in an amount sufficient to have a pH of between about 5.0 and about 8.0.
3. The method for stabilizing bran of Claim 1 comprising drying said bran composition.
- 15 4. The method for stabilizing bran of Claim 1, wherein said base is added to the bran until the bran/base mixture has a pH of about 10.0 for about 30 minutes.
5. The method for stabilizing bran of Claim 2, wherein said acid is added to the bran/base mixture until the pH reaches 6.5.
- 20 6. The method for stabilizing bran of Claim 1, wherein the bran is derived from the group consisting of oat, barley, wheat, rice, corn, and combinations thereof.
7. The method for stabilizing bran of Claim 1, wherein said bran to water ratio is 1:5 by weight.

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8. A method of stabilizing bran which comprises converting fatty acids found in bran to salts of fatty acids comprising adding an amount of base to hydrated bran to achieve a resultant pH of between about 7.5 and 14.0, with such pH sufficient to saponify the fatty acids.

9. The method of stabilizing bran of Claim 8 comprising adding an acid to said bran
5 containing said saponified triglycerides to thereby lower the pH to between about 5.0 and about 8.0.

10. The method of stabilizing bran of Claim 8, wherein the bran is selected from the group consisting of oat, barley, wheat, rice, corn, and combinations thereof.

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11. A method of making palatable rancid bran comprising converting fatty acids found in bran to salts of fatty acids comprising adding an amount of base to hydrated bran to achieve a resultant pH of between about 7.5 and 14.0, with such pH sufficient to saponify the fatty acids.

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12. A method for stabilizing bran comprising:

(a) adding an amount of bran to an amount of water to form a hydrated bran composition;

(b) heating said bran composition to between about 40° F and 211° F;

5 (c) adding an amount of base to said bran composition in an amount

sufficient to have a pH ranging between about 7.5 and about 14.0, with said base contacting said bran composition for between about 0.1 minutes and about 90 minutes;

(d) adding an amount of acid to said bran composition in an amount sufficient to have a pH of between about 5.0 and about 8.0; and,

10 (e) separating the remaining water from said bran, by drying said bran composition.

13. The method of Claim 12, wherein said bran is heated at a temperature ranging between 120° F and 140° F, at a pH ranging between 8.5 and 11.0

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14. A bran composition comprising an amount of treated bran having a caloric fat value equal to untreated bran, nascent proteins of said bran intact, and salts of fatty acids.